



Dinner Menu

imbiss
SNACKS TO START

SALTED PRETZEL | \$5
with MUSTARD
+ FONDUE | \$3

FRESH CHEESE | \$12
HOUSEMADE FARMER'S CHEESE
TAPENADE + NAAN BREAD

BURRATA | \$12
with ASPARAGUS + EGG YOLK

MAC N CHEESE BITES | \$10

PIEROGIES | \$12
BROWN SAGE BUTTER

WINGS | \$11
+ MESQUITE SMOKED
+ RED CURRY
+ BUFFALO

FRENCH ONION SOUP | \$9

ROASTED BRUSSEL SPROUTS | \$6
with SMOKED MAPLE

FRIED CAULIFLOWER | \$6
with PARMASEN + RED WINE VINAIGRETTE

HAND CUT FRITZ FRIES | \$6
with GARLIC AIOLI + HERBS

VERMONT FONDUE

CHEESE DIPPING SAUCE
french bread / apple
add grilled bratwurst 5

PARTY OF 1 20 ADDITIONAL DUNKERS 10

zwischen dem brot
BETWEEN THE BREAD
SERVED WITH FRITZ FRIES

THE HAMBURGER | \$11 ON AN ENGLISH MUFFIN

FREEBIES	CHEESE	TOP IT OFF
LETTUCE	BAYLEY BLUE \$3	BACON \$2
TOMATO	CHEDDAR \$1	FRIED EGG \$2
ONION	SWISS \$1	SAUTÉED MUSHROOMS \$2
SPECIAL SAUCE	FONDUE \$2	

FRIED CHICKEN BÁHN MI | \$14
PÂTÉ + CUCUMBER + VIETNAMESE SLAW

BRATWURST | \$12
WHOLEGRAIN MUSTARD + SAUERKRAUT ON A PRETZEL ROLL

FRITZ BURGER | \$15
FONDUE + APPLE + ARUGULA

BUFFALO BURGER | \$15
CLASSIC BUFFALO SAUCE + BAYLEY HAZEN BLUE CHEESE + PICKLED CELERY

FALAFEL PITA | \$13
TZATZIKI + TOMATO + ONION + ARUGULA

hauptgericht
ENTRÉES

MUSHROOM RAVIOLI | \$22
BASIL + MASCARPONE CREAM SAUCE

PORK SCHNITZEL | \$22
PAN FRIED SPÄTZLE + DILL CREMA + RED CABBAGE

STEAK FRITZ | \$24
SKIRT STEAK + HAND CUT FRITZ FRIES + HERBED GARLIC BUTTER

FISH + CHIPS | \$17
RYE BEER BATTERED COD + FRITZ FRIES
HOUSEMADE PICKLES + 1000 ISLAND DRESSING

gemüsegarten
FROM THE GARDEN

MESCLUN GARDEN SALAD | \$9
CARROTS + CUCUMBERS + TOMATOES
MAPLE BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD | \$10
PARMESAN + CROUTONS + ANCHOVIES

BEEF ROOT SALAD | \$13
ARUGULA + ROASTED BEETS + WARM GOAT CHEESE
LEMON BASIL VINAIGRETTE

MAKE IT A MEAL
+ CHICKEN | \$5 + GRILLED SHRIMP | \$8